

HIGH COTTON®

BEVERAGE SELECTIONS

Please select a private bar package or beverage service with a consumption bill-of-fare.

Private Bar Packages

Bar packages are priced per person, per hour. No shots allowed.

2 Hour Minimum and \$150 Bar Set-Up Fee Required.

All packages include soft drinks, juices, and mixers.

PREMIUM BRAND \$18

GREY GOOSE VODKA | HENDRICK'S GIN
GLEN MORANGIE 10 YR SCOTCH | WOODFORD RESERVE BOURBON
MOUNT GAY RUM | PATRON SILVER TEQUILA
HOUSE SPARKLING, WHITE & RED WINES | BOTTLED BEER

CALL BRAND \$16

TITO'S VODKA | TANQUERAY GIN
GLENFIDDICH 12 YR SCOTCH | MAKER'S MARK BOURBON
BACARDI SILVER RUM
HOUSE WHITE & RED WINES | BOTTLED BEER

WELL BRAND \$12

FRIS VODKA | GORDON'S GIN
DEWAR'S SCOTCH | BENCHMARK KENTUCKY BOURBON
BACARDI SILVER RUM
HOUSE WHITE & RED WINES | BOTTLED BEER

EYE OPENER PACKAGE* \$12

MIMOSAS & BELLINIS | BLOODY MARYS
HOUSE SPARKLING, WHITE & RED WINES

**available for daytime events only*

Consumption Bill of Fare

Enjoy full or partial selection of beverages served to order, priced per drink.

All drinks will be made at our main bar then served to guests within the private room.

Client is required to preselect wines from High Cotton wine lists.

PREMIUM LIQUOR \$14+ | CALL LIQUOR \$12+ | WELL LIQUOR 10+
SPECIALTY COCKTAILS \$14+
MIMOSAS & BELLINIS \$11 | BLOODY MARYS \$12
DOMESTIC BOTTLED BEER \$8 | IMPORT BOTTLED BEER \$8 | CRAFT BEER \$9+
SOFT DRINKS \$4 | JUICE \$4+

*Bar set-up available with consumption bill of fare for a \$200 Bar Set-Up Fee.**

**some limitations apply*

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199 East Bay St. | Charleston, SC | (843)724-3815 | www.highcottoncharleston.com

HIGH COTTON®

PASSED HORS D'OEUVRES

Priced Per Piece (20 Piece Minimum)

FISH & SEAFOOD

SALMON CROQUETTE Dijon mustard, chives, red bell peppers, dill crème fraiche \$3.25

SHRIMP COCKTAIL signature cocktail sauce \$4.50

BUTTERMILK FRIED OYSTER green goddess dressing \$4.75

COCONUT CRUSTED SHRIMP pineapple salsa \$4.75

SHRIMP WONTON shrimp, sesame soy aioli, chives, wonton \$4.00

MEAT & POULTRY

SOUTHERN STYLE DEVEILED EGGS tomatillo relish, smoked paprika, chive straw \$3.25

BBQ BITE pulled pork, coleslaw, mini cornbread \$3.75

CHICKEN SATAY sweet Thai chili sauce \$4.00

VEGETARIAN

MELON & FETA fresh mint, sea salt, citrus olive oil \$3.25

FRIED GREEN TOMATO pimiento cheese, sweet pepper relish \$3.50

TOMATO CAPRESE fresh mozzarella, balsamic reduction, basil \$3.75

STUFFED MUSHROOM mushroom duxelles, manchego cheese \$3.25

GOAT CHEESE CROSTINI strawberries, candied pecans, orange blossom honey \$3.50

DISPLAYED HORS D'OEUVRES

Priced Per Person

ASSORTED HOUSEMADE PASTRIES baked fresh daily, served family style \$6 per person

FRUIT DISPLAY fresh seasonal fruit, yogurt, local honey \$10 per person

TRIO OF DIPS butterbean hummus, pimiento cheese, caramelized onion & bacon \$8 per person

CAROLINA CRUDITÉ market assortment of Charleston's best produce, hummus, pesto, peppercorn ranch \$7 per person

CHEESE & CHARCUTERIE dry-cured sausages, artisanal cheeses, fruit, mustards, pickles, crackers \$12 per person

CAPRESE local tomatoes, fresh burrata, basil, balsamic reduction, grilled bread \$9 per person

RAW OYSTERS mignonette, signature cocktail sauce, saltines \$38/dozen

DESSERT PLATTER assorted petite pies, truffles, petit fours, cookies, etc. \$6 per person/\$9 per person

CHILLED SEAFOOD DISPLAY*

2 shrimp cocktail, 2 oysters, local catch ceviche, mignonette, signature cocktail sauce \$25/person

**to include 4 oz. lobster, add \$24 to per person price*

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HIGH COTTON®

MEETING STREET DINNER MENU

First Course

(Please select two first course options)

CHARLESTON SHE CRAB SOUP

lump crab, sherry cream, chives

TOMATO BISQUE garlic croutons, basil

BEET SALAD whipped goat cheese, watercress,
orange gastrique

WALDORF SALAD artisan lettuce, apples, grapes,
candied pecans, lemon poppy dressing

LITTLE GEM CAESAR SALAD grilled gem lettuce,
Parmesan, herb crostini, Caesar vinaigrette

FARM GREENS SALAD cucumber, heirloom
tomatoes, red onions, green goddess dressing

FRIED CALAMARI

marinara sauce, lemon aioli

CRAB CAKE smoked corn veloute, tarragon

FRIED OYSTERS green goddess dressing, lemon,
arugula

To offer an additional first course selection, add \$6 to menu price

To offer an additional course, add \$15 to menu price

Entrée

(Please select three entrée options)

ANTARCTIC SALMON blackened, warm farro
salad, roasted shallots, apples, orange-thyme butter

BARRAMUNDI PICCATA capers, diced tomatoes,
white wine, lemon juice

PORCINI MUSHROOM & TRUFFLE RAVIOLI

ricotta cheese, roasted cremini mushrooms,
tomatoes, Parmesan cream

CAROLINA SHRIMP & GRITS Andouille sausage,
onions, brown gravy, white stone-ground grits

ROASTED AIRLINE CHICKEN BREAST

herbed chicken jus

FILET MIGNON 8 oz. Allen Brothers filet,

bordelaise

To offer an additional entrée selection, add \$9 to menu price

Accompaniments

Please select two accompaniments to be served family style.

To offer additional sides add \$4 to menu price.

GRILLED ASPARAGUS | CRISPY BRUSSELS SPROUTS
MIXED FOREST MUSHROOMS | ROSEMARY FRIES | FRENCH GREEN BEANS
WHITE STONE-GROUND GRITS | WHIPPED POTATOES | SEASONAL RISOTTO
WHITE CHEDDAR MAC & CHEESE | LOBSTER WHITE CHEDDAR MAC & CHEESE*

**For lobster mac & cheese, add \$10 to menu price*

Dessert

(Please select one dessert option)

STRAWBERRY CAKE layered sponge cake,
macarated strawberries, whipped cream

COCONUT PINEAPPLE CHEESECAKE coconut

infused cheesecake, pineapple curd, pineapple
compote, gluten-free buttery graham cracker crust,
dried pineapple garnish

MIXED BERRY COBBLER raspberries,
blackberries, blueberries, buttery oat crumble
topping, Chantilly cream, served warm

CHOCOLATE PEANUT BUTTER CAKE

chocolate cake, peanut butter mousse, peanut butter
buttercream, peanut butter anglaise

To offer an additional dessert selection, add \$6 to menu price

Dessert Platter

assorted pies, truffles, petit fours, etc.

**for dessert platter, add \$6 to menu price, served family-style*

\$80 PER PERSON

HIGH COTTON®

BROAD STREET DINNER MENU

First Course

(Please select two first course options)

CHARLESTON SHE CRAB SOUP

lump crab, sherry cream, chives

TOMATO BISQUE garlic croutons, basil

BEET SALAD whipped goat cheese, watercress,
orange gastrique

WALDORF SALAD artisan lettuce, apples, grapes,
candied pecans, lemon poppy dressing

LITTLE GEM CAESAR SALAD grilled gem lettuce,
Parmesan, herb crostini, Caesar vinaigrette

FARM GREENS SALAD cucumber, heirloom
tomatoes, red onions, green goddess dressing

FRIED CALAMARI

marinara sauce, lemon aioli

CRAB CAKE smoked corn veloute, tarragon

FRIED OYSTERS green goddess dressing, lemon,
arugula

To offer an additional first course selection, add \$6 to menu price

To offer an additional course, add \$15 to menu price

Entrée

(Please select three entrée options from below or from Meeting Street Menu)

NEW BEDFORD SCALLOPS lobster bisque,

mirepoix, braised bacon, cannellini beans

CRAB CAKES smoked corn velouté, tarragon

GRILLED SWORDFISH bok choy, ponzu pickled
ginger

MAPLE LEAF DUCK BREAST

haricot verts, carrots, bok choy, ponzu sauce

FILET MIGNON 8 oz. Allen Brothers filet,

bordelaise

To offer an additional entrée selection, add \$9 to menu price

Accompaniments

Please select two accompaniments to be served family style.

To offer additional sides add \$4 to menu price.

GRILLED ASPARAGUS | CRISPY BRUSSELS SPROUTS

MIXED FOREST MUSHROOMS | ROSEMARY FRIES | FRENCH GREEN BEANS

WHITE STONE-GROUND GRITS | WHIPPED POTATOES | SEASONAL RISOTTO

WHITE CHEDDAR MAC & CHEESE | LOBSTER WHITE CHEDDAR MAC & CHEESE*

**For lobster mac & cheese, add \$10 to menu price*

Dessert

(Please select one dessert option)

STRAWBERRY CAKE layered sponge cake,
macarated strawberries, whipped cream

COCONUT PINEAPPLE CHEESECAKE coconut
infused cheesecake, pineapple curd, pineapple
compote, gluten-free buttery graham cracker crust,
dried pineapple garnish

MIXED BERRY COBBLER raspberries,
blackberries, blueberries, buttery oat crumble
topping, Chantilly cream, served warm

CHOCOLATE PEANUT BUTTER CAKE

chocolate cake, peanut butter mousse, peanut butter
buttercream, peanut butter anglaise

To offer an additional dessert selection, add \$6 to menu price

Dessert Platter

assorted pies, truffles, petit fours, etc.

**for dessert platter, add \$6 to menu price, served family-style*

\$92 PER PERSON

HIGH COTTON[®]

KING STREET DINNER MENU

First Course

(Please select two first course options)

CHARLESTON SHE CRAB SOUP

lump crab, sherry cream, chives

TOMATO BISQUE garlic croutons, basil

BEET SALAD whipped goat cheese, watercress, orange gastrique

WALDORF SALAD artisan lettuce, apples, grapes, candied pecans, lemon poppy dressing

LITTLE GEM CAESAR SALAD grilled gem lettuce, Parmesan, herb crostini, Caesar vinaigrette

FARM GREENS SALAD cucumber, heirloom tomatoes, red onions, green goddess dressing

FRIED CALAMARI

marinara sauce, lemon aioli

CRAB CAKE smoked corn veloute, tarragon

FRIED OYSTERS green goddess dressing, lemon, arugula

To offer an additional first course selection, add \$6 to menu price

To offer an additional course, add \$15 to menu price

Entrée

(Please select three entrée options from below or from Meeting & Broad Street Menus)

SEAFOOD BOUILLABAISSE clams, mussels, shrimp, fish, lobster, calamari, shellfish broth, grilled bread

BONE-IN PORK CHOP

16 oz. pork chop, bordelaise

PAN-SEARED HALIBUT celery root puree, haricot verts, crispy shallots

CHILEAN SEA BASS roasted butternut squash, sage-hazelnut brown butter

FILET MIGNON OSCAR 8 oz. Allen Brothers filet, asparagus, jumbo lump crab, hollandaise

PRIME RIBEYE 16 oz. prime ribeye, distinguished by rich marbling and the natural flavor kernel

To offer an additional entrée selection, add \$9 to menu price

Accompaniments

Please select two accompaniments to be served family style.

To offer additional sides add \$4 to menu price.

GRILLED ASPARAGUS | CRISPY BRUSSELS SPROUTS
MIXED FOREST MUSHROOMS | ROSEMARY FRIES | FRENCH GREEN BEANS
WHITE STONE-GROUND GRITS | WHIPPED POTATOES | SEASONAL RISOTTO
WHITE CHEDDAR MAC & CHEESE | LOBSTER WHITE CHEDDAR MAC & CHEESE*

**For lobster mac & cheese, add \$10 to menu price*

Dessert

(Please select two dessert options)

STRAWBERRY CAKE layered sponge cake, macerated strawberries, whipped cream

COCONUT PINEAPPLE CHEESECAKE coconut infused cheesecake, pineapple curd, pineapple compote, gluten-free buttery graham cracker crust, dried pineapple garnish

MIXED BERRY COBBLER raspberries, blackberries, blueberries, buttery oat crumble topping, Chantilly cream, served warm

CHOCOLATE PEANUT BUTTER CAKE

chocolate cake, peanut butter mousse, peanut butter buttercream, peanut butter anglaise

To offer an additional dessert selection, add \$6 to menu price

Dessert Platter

assorted pies, truffles, petit fours, etc.

**for dessert platter, add \$6 to menu price, served family-style*

\$115 PER PERSON

HIGH COTTON®

GEORGE STREET BRUNCH/LUNCH MENU

First Course

(Please select one first course)

- CHARLESTON SHE CRAB SOUP** lump crab, sherry cream, chives
ROASTED TOMATO BISQUE garlic croutons, basil
FARM GREENS SALAD cucumber, heirloom tomatoes, red onions, green goddess dressing
WALDORF SALAD artisan lettuce, apples, grapes, candied pecans, lemon poppy dressing
BEET SALAD whipped goat cheese, watercress, orange gastrique
GRANOLA & YOGURT layered house made granola, fresh berries, Greek yogurt
FRIED OYSTERS green goddess dressing, lemon, arugula
BEIGNETS powdered sugar, fresh berries

To offer an additional selection for the first course, add \$4 to menu price.

Entrée

(Please select three entrée options)

- EGGS BENEDICT** Canadian bacon, poached eggs, hollandaise, English muffin, grits
PRIME STEAK BREAKFAST BURRITO bell peppers, onions, pepper jack cheese, Mornay sauce, potatoes
BRIOCHE FRENCH TOAST fresh berries, bacon, maple syrup, Chantilly cream, baby mint
CHICKEN & WAFFLES crispy buttermilk fried chicken, siracha honey glaze, sausage gravy, peach apricot compote, Belgium waffle
BROILED ANTARCTIC SALMON SALAD mixed greens, baby heirloom tomatoes, strawberries, apples, goat cheese, candied pecans, raspberry vinaigrette, local honey
NEW BEDFORD SCALLOPS stone-ground grits, honey-bourbon gastrique, candied bacon **add \$5 per order**
CAROLINA SHRIMP & GRITS Andouille sausage, onions, brown gravy, white stone-ground grits
SIGNATURE BURGER 8 oz., brioche bun, lettuce, tomato, onion, cheddar cheese, fries
SALMON BLT smoked trout caviar, sourdough bread, local bibb lettuce, vine-ripe tomatoes
SHRIMP ROLL shrimp, lemon aioli, celery seed, chives, brioche roll, fries

To offer an additional entrée selection, add \$6 to menu price.

Dessert

(Please select one dessert)

STRAWBERRY CAKE layered sponge cake, macerated strawberries, whipped cream
COCONUT PINEAPPLE CHEESECAKE coconut infused cheesecake, pineapple curd, pineapple compote, gluten-free buttery graham cracker crust, dried pineapple garnish

MIXED BERRY COBBLER raspberries, blackberries, blueberries, buttery oat crumble topping, Chantilly cream, served warm
CHOCOLATE PEANUT BUTTER CAKE chocolate cake, peanut butter mousse, peanut butter buttercream, peanut butter anglaise

To offer an additional dessert selection, add \$4 to menu price.

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\$42 PER PERSON

HIGH COTTON®

BRUNCH BUFFETS

Available for parties of 25 or more in our French Quarter room or Main Dining Room.
A \$125 buffet set-up fee is required.

Brunch Buffet Menu

Price per person includes two hour buffet, iced tea, coffee, and water.

BREAD BASKET English muffins, lemon poppy seed bread

FRESH SEASONAL FRUIT Greek yogurt, local honey

SCRAMBLED FARM EGGS sharp cheddar, chives

BRIOCHE FRENCH TOAST maple syrup

WHITE STONE-GROUND GRITS cheddar cheese

HASH BROWNS

SMOKED BACON

HERITAGE PORK SAUSAGE LINKS

\$34 PER PERSON

Deluxe Brunch Buffet Menu

Price per person includes two hour buffet, iced tea, coffee, and water.

BREAD BASKET English muffins, lemon poppy seed bread

FRESH SEASONAL FRUIT Greek yogurt, local honey

CHARLESTON CRAB SOUP sherry foam, chives, crab meat

SMOKED SALMON dill crème fraiche, capers, red onions, mini bagels

SCRAMBLED FARM EGGS sharp cheddar, chives

CAROLINA SHRIMP & GRITS Andouille sausage, onions, brown gravy, white stone-ground grits

BRIOCHE FRENCH TOAST maple syrup

HASHBROWNS

SMOKED BACON

HERITAGE PORK SAUSAGE LINKS

\$48 PER PERSON

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CHILDREN'S MENUS

Available for guests 12 years old and younger.

Brunch & Lunch

FIRST COURSE

FRESH FRUIT local honey

ENTRÉE

SCRAMBLED EGGS cheddar cheese grits, bacon

FRENCH TOAST maple syrup, bacon

CHICKEN FINGERS ranch dressing, French fries

FRIED SHRIMP cocktail sauce, French fries

HIGH COTTON KIDS BURGER cheddar cheese, French fries, pickle

GRILLED CHEESE French fries

DESSERT

VANILLA ICE CREAM SUNDAE chocolate sauce, whipped cream

\$17 PER PERSON

Dinner

FIRST COURSE

FRESH FRUIT local honey

ENTRÉE

CHICKEN FINGERS ranch dressing, French fries

BUTTERED PASTA add grilled chicken upon request

FRIED SHRIMP cocktail sauce, French fries

HIGH COTTON KIDS BURGER cheddar cheese, French fries, pickle

GRILLED CHEESE French fries

DESSERT

VANILLA ICE CREAM SUNDAE chocolate sauce, whipped cream

\$22 PER PERSON

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